

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (previously presented): A milk product for providing at room temperature, either by shaking or with a foaming device, a foamed composition for beverages, the milk product comprising 0 to 40% fat by weight, 5% to 23% non-fat solids by weight, 0.3 to 3% propylene glycol monostearate by weight, 0.005 to 0.15% sorbitan tristearate by weight, 0.005 to 0.015% unsaturated monoglyceride by weight, a foam stabilizer, and water, the milk product is not cooled below room temperature to provide the foamed composition, wherein the milk product is high temperature processed using a process selected from the group consisting of pasteurization, sterilization, UHT treatment and combinations thereof and wherein the foam stabilizer is selected from the group consisting of a sodium alginate, a mixture of microcrystalline cellulose and carboxymethylcellulose and combinations thereof.

Claim 2 (canceled).

Claim 3 (currently amended): The milk product of claim 1, wherein the foam stabilizer comprises 0.05% to 0.35% of microcrystalline cellulose and carboxymethylcellulose by weight.

Claim 4 (currently amended): The milk product of claim 1, comprising 0.05% to 0.1% sodium alginate by weight.

Claims 5 - 8 (canceled).

Claim 9 (currently amended): The milk product of claim 1, comprising about 25% to 40% fat by weight, sodium alginate, 2.4% to 3% propylene glycol monostearate by weight, and 0.1% to 0.15% unsaturated monoglyceride by weight.

Claim 10 (original): The milk product of claim 1, wherein the fat is a dairy fat, a non-dairy fat, or a mixture thereof.

Claim 11 (original): The milk product of claim 1, further comprising one or more of carbohydrates, mineral salts, colorants, or flavorings.

Claim 12 (previously presented): A method of forming a milk product for providing at room temperature, either by shaking or with a foaming device, a foamed composition for beverages, the method comprising:

dissolving 0.3 to 3% propylene glycol monostearate (PGMS) by weight, 0.005 to 0.15% sorbitan tristearate (STS) by weight, and 0.005 to 0.015% unsaturated monoglyceride by weight in skim milk to form an emulsion;

adding cream to the emulsion;

adding a foam stabilizer to the emulsion;

dissolving the emulsion in water to form the milk product; and

high temperature processing the milk product using a process selected from the group consisting of pasteurization, sterilization, UHT treatment and combinations thereof, wherein the foam stabilizer is selected from the group consisting of a sodium alginate, a mixture of microcrystalline cellulose and carboxymethylcellulose and combinations thereof, and wherein the milk product is not cooled below room temperature to provide the foamed composition.

Claims 13-14 (canceled).

Claim 15 (original): A process for producing a foam that is stable for at least 10 minutes which comprises forming a foam from the milk product of claim 1 by shaking or by using a foaming device.

Claim 16 (original): A process for producing a foam that is stable for at least 10 minutes which comprises forming a milk product by the method of claim 12 and forming a foam from the milk product by shaking or by using a foaming device.

Claim 17 (original): A spray can that contains the milk product of claim 1 and is capable of dispensing the product as a stable white foam.